



Lor Mai Kai

NIBBLEDISH CONTRIBUTOR

Ingredients

Quarter chicken cut to bite sizes (700g) 1 tablespoon of oyster sauce - marinate 1 teaspoon of five spice powder - marinate 1 teaspoon of pepper - marinate 2 tablespoon of rice wine - marinate 1 tablespoon of soy sauce - marinate 1 teaspoon of teriyaki sauce - marinate 2 tablespoon of corn flour - marinate 3 cups of glutinous rice - soaked for about 4hrs 1 cup of water 5 tablespoon of garlic 2 teaspoon of shallot 1 tablespoon of oil 4 chinese dried mushrooms (soaked and sliced) 50g sliced pork 1 pinch of salt - pork marinate 1 pinch of pepper - pork marinate 1 teaspoon of hoisin sauce - pork marinate 1/2 teaspoon of soy sauce - pork marinate 9pcs of dried mussels 2 tablespoon of dried shrimps 1/2 tablespoon of oil 9pcs of aluminium bowl 3 cups of water for steaming

Instructions

Marinate chicken with the marinate ingredients for 4hrs. Marinate pork sliced with pork marinate ingredients for 4hrs Saute shallot for 1mins and add in garlic. Fry till almost golden, add in glutinous rice. Fry the mixture for 2 mins, add in water and steam till water fully absorbed. Set aside. Use the 1/2 tbsp oil to fry the dried shrimps. After 1min, add in dried mussels. Fry for 2mins and set aside. Lay chickens, mushrooms, pork, dried mussels and dried shrimps on the aluminium bowl. Cover it with the glutinous rice. Steam over boiling water for 20mins. When serving, cup the aluminium bowl over a plate and the lor mai kai will come off. Served with chilli sauce.